	1000	0.00-11		Doport	mont of	See la la	о U.	طفاه	ä			_		
				Depan	nent or i	rubii a of F	C ME Invi	alm one	ar	nd Social S	ervices		- 2	-
						invironmental Health nent Inspection Report Page \( \sqrt{\) of \( \sqrt{\)}								
										Report rage		<u> </u>		
Regular 3 / 27 / 2019						ESTABLISHMENT NAME								
Follow-	Follow-up TIME IN TI				TIME	) I I T	PERMIT HOLDER							
Compla		-												
<u> </u>		-	RATING 16.70 DA				QUICK SERVICE FOODS INC.							
_	Investigation SANITARY PERMIT NO.						LOCATION (Address) SO ROUTE 4 STE 320							
	Other: 170001686					LOT 82-1-5 RID \$302 AGANA SUPPING CENTER								
				TELEPHO			No. of Risk Factor/Intervention Violations RISK CATEGOR							
RESTAURANT 9 475-8											Intervention Violations	3		
3 23		FO	DDBORNE	ILLNESS R	ISK FAC	CTO	RS	ANI	D	<b>PUBLIC</b> I	HEALTH INTERVENTION	S		
			Circle design	ated compliance (IN,	OUT, N/O, N/A	A) for ea	ach nu	mbere	d it	tem. Mark "X" ii	n appropriate box for COS and/or R.			-
IN = I	n complia	nce OU	T = Not in complia	ince N/O = Not obser								S = Den	nerit pr	oints
Compl	iance S	tatus			COS	SR	PTS	C	om	pliance Statu			R	PT
- 10				ervision		_			À.	Po	otentially Hazardous Food (TCS Food	1)		
1 IN	OUT		knowledge, and p	present, demonstrate	Б		6	1	5	IN) OUT N/A N/	O Proper cooking time and temperatures O Proper reheating procedures for hot holding		$\vdash$	6
	Title			yee Health				1			O Proper cooling time and temperatures	}	-	6
2 IN	OUT			areness; policy presen		1	6	_			O Proper hot holding temperatures	+	+	6
3 (IN				orting, restriction & ex			6			IN (OUT) N/A	Proper cold holding temperatures	152	1	6
				enic Practices		MIN					Proper date marking and disposition			6
4 (N	OUT N	I/A N/O		sting, drinking, betelnu	l, or		6							
			tobacco use							32 10 11 13	Consumer Advisory			
5 N	OUT N			n eyes, nose, and mou		<u> </u>	6			60	Consumer Advisory provided for raw or			
0 6	VOLUE A			amination by Han	ds	_		2	2	IN OUT N/A	undercooked foods			6
6 IN			Hands clean and	properly washed tact with ready-to-eat	foods as	-	6	-	_					
7 (IN	OUT N	VA N/O					6	-	-		Highly Susceptible Populations  Pasteurized foods used; prohibited foods no	-4.1		
0			approved alternate method properly followed  Adequate handwashing facilities supplied &				_	2	3	IN OUT (N/A)	offered	м ]		6
8 17	OUT		accessible			1	6		-		Chemical			
		7	Approv	ed Source			11.3	2	4	A Court	P-d-data	. T		
9 11				m approved source			6	ے ا	4 4	OUT (N/A)	Food additives: approved and property used	'		6
	OUT N	/A (N/O)		proper temperature			6	2	5 /	тио (иі	Toxic substances properly identified, stored			6
11 (N	_			dition, safe, and unadu			6		4		used			l °
12 IN	OUT (N	N/O		available: shellstock t	ags,		6	100			nformance with Approved Procedure	S		
			Protection fro	m Contamination				26	6	IN OUT (NA	Compliance with variance, specialized process, and HACCP plan			6
13 (IN)	OUT N	/A	Food separated a			1	6		بل_					_
14 (N)				aces: cleaned & saniti	zed		6		-		re improper practices or procedures identified			
15 IN				of returned, previous			6		- [		ibuting factors of foodborne illness or injury. I re control measures to prevent foodborne illne			
10			served, recondition	ned, and unsafe food					L		te condo measures to prevent loodborne link	338 DF III	jury.	1
										CTICES				
											micals, and physical objects into foods.			
Compli	ance St	atus	umpered item is n	ot in compliance and/o		or R	PTS			ed on-site during pliance Status		Demerit r	points R	Dorigo
6.54			Safe Foo	d and Water	1000	1	1 10	-	1111	phance Status	Proper Use of Utensils	1003		FIS
27	Past	eurized (	eggs used where r				1	40	oΤ	In-use uter	asils: properly stored	T -		1
28	Wate	e and lo	e from approved s	OUPPO.			2	41	$\neg$		quipment and linens: properly stored, dried,			
										handled				1
29	Varia	ince obta	ained for specialized processing methods				1	42	_		/single-service articles: properly stored, used			1
-	Ip	or coell		erature Control			- 100	43	3	Gloves use			oxdot	1
30				"		1		T		Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly	7			
31						1	44	\$		constructed, and used			1	
32			wing methods use			$\Box$	1	45	: †		ing facilities: installed, maintained, used; test			4
						$\square$				strips				1
33	Then	momete	provided and acc			Ш	1	46	1	Nonfood-co	ontact surfaces clean	$\bot$		1
34	Enor	properh	/ labeled; original o	entification		1	4	42	- 1"	Itles 8 - etc	Physical Facilities		_	
34	Irooc			ood Contamination			1	47			water available, adequate pressure	4	$\vdash$	2
35	Insec						2	49			nstalled; proper backflow devices and wastewater properly disposed	+	$\vdash$	2
36	Contemination convented during fined appropriate them.			age &	$\vdash \vdash$	-					_	$\vdash$	2	
		display					1	50	1	Toilet facilit	ties: properly constructed, supplied, & cleaned	'		2
37	Personal cleanliness					1	51		Garbage/re	fuse properly disposed; facilities maintained			2	
38 Wiping cloths: properly used and stored							1	- 52			cilitles installed, maintained, and clean			1
39	39 Washing fruits and vegetables I have read and understand the above violation(s), and							53		Adequate v	rentilation and lighting; designated areas use			1
											Documents and Placards			
I am aware of the corrective measures that shall be taken.  54 Sanitary Permit, Health Certificates valid and posted  2										2				
rerson i	erson in Charge (Print and Sign)										ata: 3/27/18			
DEH Inst	EH Inspector (Print and Sign)								_		War II	ollow-y	Date	
Dorien Mitchell Edill Tanashinizh bl							PHO	/	//// F	ollow-up (Circle one): YES NO	47	27/1	8	
	Rev: 08.	27.15		<u> </u>	White: DPHS	S/DEH	Yelk	w: Foo	od E	etaly tehment				
			7						_					
										/				

Department of Public Health and Social Services									
Division of Environmental Health Food Establishment Inspection Report Page 2 of 3									
ESTABLISH	IMENT NAME	1000 L	3 (abijajii		ION (Address) SO Rou		rage _C	= 01	
WE	VDY'S				92-1-5 RIO \$302	, , , , , , , , , , , , , , , , , , , ,	6 CENTE	.,	
	PECTION DATE	SANITARY PERMIT		PERMI	PERMIT HOLDER				
2	3 127 12018 170001688 QUICK SERVICE FOODS INC.								
TEMPERATURE OBSERVATIONS									
ATT AND	Item/Location   Temperature (° F)   Item/Location   Temperature   Temp								
CHT TUN	MATORS POED LINE 59" CHICKEN MIGHT OF PRICE 210°								
CIFE	CHEURS LEADUR PREPLINE GUE CHIU / REHRANNGON COCHOP 1735							-	
AMERIA	AN CHEESE GUI	LI PHERINE	54.5°		SAPUR 1803/	VILLETIV	1-54		
TRISPY"	HICKEV PATTY	1/WHEN ER	184.50						
CHUGEN	BREAST / WAR	MER )	546						
FISH	WAR WAR	AFOVE ABOVE	16+5						
CHICKE	WARMER	FIVE PART	180.5				-		
MACOUN /	MANNER	LINE	WLV	_			+		
ITEM NO.		OBSERVA	TIONS AN	ID C	DRRECTIVE ACTION	ONS		CORRECT BY DATE	
Violation	s cited in this repo				ne frames indicated, o	or as stated in Sec	tions 8-40	05.11 and	
	1 DEL NIAG					" DAY BASED			
					DUCTED ON TH				
		_			DING THE SMEC		12		
					465 IN THE DIN	1,06 AREA.			
	PREVIOUS	INSPECTION	UDATEL	<u> </u>	8/24/2017 1/	}			
	COMPLAINT	WAS NOT	OBSERV	IED 1	AT TIME OF	NUSPECTION			
	A.Ka								
,	ANTE:	OBSERVED A	- Ohur	- 11	, THE KITCHE,	V ENTRANCE	AREA	7.	
	7001-1-0-1								
	THE FOLLOW	unic unta	7/24/5 la/	COL	OBSERVED!				
	7112 400000	770 01007	1007 v	100	000-100-				
-i-0	000 /-/5			4. 4	CC Coas I			. 1 / / /	
#20	PHETTOS	SUCH PIS	CUT TO	144/0	IES, ICEISERG	CRITUCE, REI	DUEAF	4/6/2/18	
	LETTULE AN	D AMERICAN	CHEESE	BEIN	il Who HELD A	BOUE 41°F		CAS	
	LETTURE AND AMERICAN CHEESE BEIND WOO HELD ABOVE 41°F.  ALL PHF/TCS FOOD SHALL BE STORED AT 41°F AND ABOVE COLD								
	HOLDING TO PREVENT THE RAPID GROWTH OF BACTERIA.								
		-							
#52	Floors in 1	DISREPAIR 1	v nape	WASH	ING AREA. FLOO	a DRAINS HAV	£ tN	-1/-1/0	
	ACCUMULATION OF STAINS / FOOD DARTICLES WITH ON THE INTERIOR. 4/27/18								
	DIL FLODOS SIGN BE CLEANED AS OFTEN AS NEEDED TO PREVENT THE								
					ALL BE REPAIRE				
	THOROUGH CLE								
he immediate	nspection today, the items	listed above identify vi y Permit or downgrade.	If seeking to app	eal the r	rrected by the date specified be esult of any notice or inspection	y the Department. Failure n findings, a written reque	to comply me	ay result in g must be	
	me (Print and Sign)	2 or unite established in	THE HOUSE FOR CO	ecuon	$\cap$	3/2 7//	18		
EH Inspector	(Print and Sign) - Mitchell Epil	· Tr —-	/		LOUIS TELES	Date:	2/10	12.19	
	08.27.15 = 11		ርም <u>}</u> te: DPHSS/DEH		r: Food Establishment		21.71	1000	
1/64		AAIII	or noorden	1 61101	vvu campiiainiem				

	Department of Public Health and Social Services Division of Environmental Health								
	Food Establishment Inspection Report Page	3 of 3							
	MENT NAME LOCATION (Address) SU THUTE 4 STE 720								
`	PECTION DATE ISANITARY PERMIT NO. PERMIT HOLDER								
	PECTION DATE SANITARY PERMIT NO. PERMIT HOLDER 127 1 2019 1000/688 QUILL SERVICE FULL IN C.								
ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE							
Violation	s cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-40 8-406.11 of the Guam Food Code.	05.11 and							
#70	CONTINUATION: ALL PHF/TCS SHALL BE STORED AT YING AND								
	BEYOW FOR GOLD HOLDING. (RED LEAF LETTULE, AMERICAN CHEESE, CUTTOMATORS								
	ICE BEAG LETTUCE)	77.03							
#54	PREVOUS PLACARD ISSUED WAS NOT POSTED.								
	ALC PLACTED ISSUED BY DPHSS SHAK REMAIN POSTED IN ITS								
	all binde LOCATION AND SHAL NOT BE COLERED OR TAMPERED								
	WITH.								
	155UED A PLACARD NO. 02658								
	DUCUSSED INSPECTION REPORT WITH PERSON IN CHARGE								
	PHOTOS WERE TAKEN								
Besed on the l	nspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Fallure to comply ma	ay result in							
he immediate ubmitted to the	suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing to Director within the period of time established in the notice for corrections.	3 must be							
erson in Chai	Bet Crac Both 18								
EH inspector	(Print and sign) ANTELLY EDITO-IF Date: 3/17/	12							
	08.27.15 White: DPHSS/DFH Vallow: Food Fatabilishment	-							